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Subject: Home Food Preservation

Field Distribution: War Board members, Extension Editors, AAA Committeemen, BAE Analysts, FDA Marketing Reports Chiefs, SCS, FSA, FCA Regional Information Chiefs

Suggested Use: Background Information

Present indications on 1944 equipment for canning and other home food preservation methods are as follows, subject to change of course if military demands for metals and factory space so require:

Glass Jars and Closures. All the types of home canning jars and closures available on the retail market last summer will again be manufactured for 1944 canning. In addition permission to make the standard Mason size zinc lid with porcelain lining has been granted by WPB since zinc is now in more ample supply.

Rubber rings for 1944 will be made of reclaimed rubber and synthetics. No crude rubber will be available for this purpose this year. These wartime rings require somewhat different handling from those available in pre-war years. State and Federal people, at the National Food Preservation Conference, reported considerable waste of 1943 canned food because of strong rubber flavor imparted by rubber rings. To overcome some of these difficulties, it was urged that manufacturers, distributors, and educational groups give home canners precise instructions for handling these wartime gaskets.

Tin Cans and Hand Sealers. Tin cans for home canning require the use of a can sealing machine. Families owning such sealers will in all likelihood be able to buy plenty of tin cans this year, since no restriction is placed on their manufacture and sale for home use. Also it is expected there will be available in 1944 through retail channels approximately 50,000 new hand-operated tin can sealers.

Pressure Canners. At the request of War Food Administration, WPB has approved a program for 1944 production of approximately 400,000 aluminum steam pressure canners (300,000 of 7-quart size; 100,000 of 14-quart size). These, like stocks now on hand, will be distributed through normal commercial channels with no purchase certificate required. In other words, pressure outfits for home canning are unrationed.

The 1944 pressure canners will be made of aluminum, and it is anticipated that the majority will be equipped with dial type gages. Some may have weight type gages.

Water Bath Canners. A limited quantity was manufactured in 1943 from scrap materials. The War Food Administration has recommended a 1944 program for manufacture of approximately 500,000 enamel water bath canners. These, like pressure canners, will not be rationed and will be distributed through normal trade channels. The national food preservation conference recommended that water bath outfits be made deep enough to give proper coverage to quart size jars.

Dehydrators and Drying Devices. Approximately 25,000 home type dehydrators were manufactured in 1943. They were distributed rather late in the season with a result that it is too early to determine consumer acceptance or efficiency operation as a satisfactory medium for preserving fruits and vegetables. The War Food Administration has proposed a modest program to the War Production Board for 1944, but this program has not yet been approved.

Probably this year, retail stores will offer trays for oven drying, and the Government and other educational agencies have available directions for simple home built driers.

Community Freezer Lockers. U.S. Department of Agriculture estimated that at the end of 1943 there were 5,200 frozen food locker plants, serving 1,500,000 families. Approximately 78 percent of these (1,300,000) are farm families. The War Food Administration has a program approved by the War Production Board for 1944 to expand locker plant facilities through the addition of 550 plants, or a total of 250,000 new lockers. These should serve another 200,000 families.